



# FRENCH CULINARY JOURNEY

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## PRIX FIXE MENU

Mains \$28 | 2-Course \$38 | 3-Course \$48

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### Entrée

**'Three Oysters' (Archachon) GF/ DF**

3 Oysters shucked to order; served with merlot vinegar & black pepper mignonette.

**'Pâté' (Paris) GFO**

Duck liver pâté; house made, seasonal pickles, condiments, toasted bread.

**'Croquettes' (Savoy) VO**

Raclete & potato croquettes; Spanish ham, red onion compote

### MAIN

**'Gnocchi' (Roquefort) V/ DFO**

Potato gnocchi; sautéed with cauliflower, kale & sage in sumac spiced butter, Roquefort crumble.

**'Barramundi' (Nice) GF/ DFO**

Pan roasted barramundi fillet; chervil and celeriac remoulade, tempura zucchini flower, preserved lemon

**'Pork Belly' (Languedoc) GFO**

Twice cooked pork; Black pudding sauce, apple, parsnip, spiced bread crumb

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### Desserts

**'Lemon Curd' (Menton)**

Pistachio and fennel shortbread crumb, honey and caraway ice cream, meringue.

**'Cherry Clafoutis' (Limousin)**

White chocolate sesame snow, lavender ice cream, glass bubble.

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### AVAILABLE TIMES

Lunch : 11.30am - 2.30pm (Daily)

Dinner : 5.30pm - 6.30pm (Mon to Fri)

Prices are per person | 2 Courses are for Entrée & Main or Main & Dessert  
15% surcharge to listed prices applicable on Public Holidays.

**Maximum tables of up to 10 guests**